

Restaurant & Catering



GOSHEN, NEW YORK





Welcome

We invite you to come in to our family owned and operated restaurant to experience how we are ready to serve you. As part of the community for many years, we welcome all, old and new, to explore what makes Delancey's the foremost choice in fine dining in the Hudson Valley.

We are constantly bringing new ideas to our ever changing menus to offer you the very best selection in both food and drink, served by our attentive and courteous staff to exceed all expectations.

Our banquet room has no limitations for your next event. With over 300 functions annually, we are the professionals for weddings, business meetings, birthday parties, funeral luncheons, and all types of events where people gather together.

We welcome you to come and experience our newly renovated dining room, bar and banquet room, and hope you enjoy our restaurant as much as we enjoy serving you.

From our family to yours,

Thank you





Private Parties & Meetings

Are you hosting a party, meeting or gathering for up to 80 guests? Consider Delancey's private room. Our classic, tastefully decorated room is spacious, has a beautiful high ceiling, lots of natural lighting, gorgeous window treatments, and hardwood floors.

Seating can be arranged in numerous configurations, menus are personalized, room is decorated according to your preferences, and linens matched to your decor. We have an excellent sound system and a wide screen/projector system for your use. This space is perfect for meetings, sales presentations, bridal showers, engagements parties, weddings, repasts, bar/bat mitzvahs, retirement parties and more.





Historic Track Dining Patio

Enjoy trackside dining right next to the famous Goshen Historic Track. In season, our patio is open, so you can watch the trotting horses train.

Goshen Historic Track is the oldest active trotting track in the world. It was the first half-mile track to host a sub two-minute mile, the first track in New York State to have pari-mutuel betting and the first half-mile track to join the Grand Circuit in 1911. Thousands of racing fans have watched the greats of harness racing from that grandstand. The Historic Track is certainly one reason why Goshen and the surrounding area are known as "The Cradle of the Trotter".

Catering Packages

Having a party, event or business function? Why run around, trying to remember all the details and do all the buying, prep and cooking, when Delancey's can do it all for you?

You're certain to find food to meet all your needs that's fresh, delicious and delivered right to you! So be our guest... and your own guest! Contact us for more information.



Breakfast Buffet

\$ _____ per Person

Minimum of 30 Adults Max 75

- Scrambled Eggs
- Bacon & Sausage
- Bagels & Danishes
- Coffee, Tea, Soda & Orange Juice Included
- French Toast
- Home-Fries
- Fresh Fruit

Park Place Continental Breakfast

\$ _____ per Person


Minimum of 30 Adults Max 75

- Bagels & Danishes
- Fresh Fruit
- Cheese Crudite
- Coffee, Tea, Soda & Juices
- Muffins
- Cream Cheese
- Yogurt

Brunch Buffet

\$ _____ per Person

Minimum of 30 Adults Max 75

- Grilled Atlantic Salmon 
Roasted Garlic & Sun-Dried Tomato Basil Sauce
- Chicken (du Jour)
- Sausage
- Scrambled Eggs
- Mixed Vegetables
- Fresh Fruit
- Cheeses Platter
- Mimosas Station
- Bacon
- Home-Fries
- French Toast
- Bagels & Danishes
- Caesar Salad
- Orange Juice

More Options

- Omelet Station - Add for \$ _____ Per Person
- Coffee, Tea & Soda Included

Passed Hors d'Oeuvres

\$ _____ per Person

Minimum of 30 Adults Max 75

One Hour of Passed Hors d'Oeuvres

Choose 7

- Sliced Beef on a Crouton
- Chickpea Hummus on Cucumber 
- Scallops Wrapped with Bacon 
- Smoked Salmon Canape'
- Teriyaki Chicken Skewers
- Fresh Mozzarella & Tomato Skewers 
- Chicken Wings
- Mini Meatballs 
- Soda Included
- Mellon & Prosciutto 
- Mozzarella Sticks
- Mini Crab Cakes 
- Bruschetta

Each Additional Hour \$ _____ Per Person

 = GLUTEN FREE

Buffet Style Lunch

\$ _____ per Person

Minimum of 30 Adults Max 75


Available only from 11-3 pm

Included: Unlimited Coffee, Tea, Soda, Bread & Butter, Mixed Green Salad, Chef's Vegetables & Roasted Potatoes

Entrees - Choose 2

- Penne Vodka
Pencil Point Pasta in a Light Tomato & Cream Sauce
- Chicken Francese 
Boneless Breast of Chicken dipped in Egg, Sautéed in Lemon, White Wine & Spices
- Tortellini Alfredo
Sauteed in a White Cream Sauce & Parmesan Cheese
- Rigatoni Con Pollo
Sauteed Chicken, Mushrooms and Sun-Dried Tomatoes served over Rigatoni Pasta in a Light Cream Plum Tomato Sauce
- Sausage and peppers
Hot & Sweet Homemade Sausage with Peppers & Onions in a Light Marinara Sauce
- Grilled Atlantic Salmon 
Roasted Garlic & Sun-Dried Tomato Basil Sauce
- Each Additional Tray - Add for \$ _____ per person

More Options

- Fried Calamari - Add for \$ _____ per person
- Fresh Mozzarella, Tomatoes & Basil 
- Add for \$ _____ per person
- Champagne Toast - Add for \$ _____ per person
- Mimosas Station - Add for \$ _____ per person
- Cookies and Canoli - Add for \$ _____ per person

Bar Options

- Option 1: \$ _____ per person* Beer, Wine, Top Shelf Liquor
- Option 2: \$ _____ per person* Beer, Wine, Well Liquor
- Option 3: \$ _____ per person* Beer, Wine
3 Hours Max for Open Bar

Running a check for full Open Bar or Beer & Wine only

**Does not include Shots*

Projector Fee \$ _____ Mic Fee \$ _____

Room Fee for Meetings Only \$ _____

Plus Tax, Gratuity. Sorry no outside food permitted in restaurant.

Delancey's Sit Down Lunch

 = GLUTEN FREE

\$ _____ per Person

Minimum of 20 Adults Max 30

Unlimited Coffee, Tea, Soda, Bread & Butter

3 Course Menu

1st Course

- **Greek Salad** 

2nd Course - 5 Entrees

- **Fish and Chips**

Panko Crusted Cod served with Coleslaw and Tartar Sauce

- **Rigatoni Bolognese**

Traditional Beef, Veal, and Pork Ragu

- **Delancey's Wrap**

Char-Crusted Chicken Breast, Fresh Mozzarella Cheese, Roasted Red Peppers, Mixed Greens & Balsamic Glaze

- **BBQ Burger**

House-Made BBQ Sauce, Smoked Mozzarella & Frizzled Onions

- **Turkey Cobb Salad** 

Crispy Bacon, Chopped Egg, Diced Tomato with Crumbled Blue Cheese & Sliced Avocado

3rd Course - Desserts - Choose 1

- **Carrot Cake**
- **Cheesecake**

Sit Down Lunch or Dinner

Dining Room Only - Not Exclusive/Seating Other Patrons

\$ _____ per Person for Dinner 4-9 pm

\$ _____ per Person for Dinner 11-3 pm

Minimum of 10 Adults Max 20

Included: Unlimited Coffee, Tea, Soda, Bread & Butter, Mixed Green Salad, Chef's Vegetables & Roasted Potatoes

- **Bruschetta**

Diced Tomatoes with Scallions, Garlic, Olive Oil & Fresh Herbs over Grilled Toast

- **Penne alla vodka appetizer**

Pencil Point Pasta with a Light Tomato & Cream Sauce

Entrees - Choose 3

Served with Chef Vegetables & Roasted Potatoes

- **Chicken Parmigiana**

Thinly Sliced Tender Chicken Breast topped with Marinara & Melted Mozzarella served with Pasta

- **Chicken Francese** 

Boneless Breast of Chicken dipped in Egg, Sautéed in Lemon, White Wine & Spices

- **Grilled Atlantic Salmon** 

Roasted Garlic & Sun-Dried Tomato Basil Sauce

- **Penne Angelina**

Chicken, Broccoli, & Sun-Dried Tomatoes with Roasted Garlic & Extra Virgin Olive Oil

- **Wild Mushroom Ravioli**

Mushroom Cream Sauce, Truffle Essence & Shaved Parmesan

- **Delancey's Grilled New York Strip Steak** 

Boneless & Fully Trimmed served with Red Wine Sauce

- **Eggplant Rollantini**

Thinly Sliced Eggplant stuffed with Ricotta topped with Marinara & Melted Mozzarella served with Pasta

Dessert - Choose 1

- **Cheesecake**
- **Carrot Cake**

More Options

- **Fried Calamari** - Add for \$ _____ per person

- **Fresh Mozzarella, Tomatoes & Basil** 

- Add for \$ _____ per person

- **Champagne Toast** - Add for \$ _____ per person



Prices are subject to change without notice. Please contact us to confirm pricing.

Delancey's Buffet Dinner  = GLUTEN FREE

\$ _____ per Person

Minimum of 30 Adults Max 75

Included: Unlimited Coffee, Tea, Soda, Bread & Butter, Mixed Green Salad, Chef's Vegetables & Roasted Potatoes

Entrees - Choose 3

Served with Chef Vegetables, Roasted Potatoes

• **Penne Vodka**

Pencil Point Pasta in a Light Tomato & Cream Sauce

• **Tortellini Alfredo**

Sauteed in a White Cream Sauce & Parmesan Cheese

• **Cheese Ravioli**

Cheese Ravioli in a Marinara Sauce

• **Wild Mushroom Ravioli**

Mushroom Cream Sauce, Truffle Essence, Shaved Parmesan

• **Penne Primavera**

Pencil Point Pasta with Mixed Vegetables, Sautéed with White Wine, Garlic & Cream Sauce

• **Eggplant Parmigiana**

Thinly Sliced Eggplant topped with Marinara and Melted Mozzarella

• **Eggplant Rollantini**

Thinly Sliced Eggplant stuffed with Ricotta topped with Marinara and Melted Mozzarella

• **Penne Angelina**

Penne Pasta with Broccoli, Sun-Dried Tomato & Chicken in a Garlic & Oil

• **Rigatoni Con Pollo**

Sauteed Chicken, Mushrooms and Sun-Dried Tomatoes served over Rigatoni Pasta in a Light Cream Plum Tomato Sauce

• **Rigatoni Pomodoro**

Rigatoni with Fresh Plum Tomato Sauce, Prosciutto & Onions in Basil Sauce

• **Rigatoni Alla Bolognese**

Traditional Beef, Veal and Pork Ragù

• **Sausage and Peppers**

Hot and Sweet Homemade Sausage with Peppers & Onions in a Light Marinara Sauce

• **Chicken Parmigiana**

Chicken Cutlet topped with Mozzarella Cheese & our own Special Sauce

• **Chicken Marsala**

Boneless Breast of Chicken Sautéed with Mushrooms & Marsala Wine

• **Chicken Francese** 

Boneless Chicken dipped in Egg, Sautéed in Lemon, White Wine & Spices

• **Panko Chicken**

Breaded Chicken Cutlet, White Roasted Peppers, Prosciutto, Fresh Mozzarella topped with Roasted Red Pepper Pesto Cream Sauce

• **Grilled Herb Chicken**

Grilled Chicken Breast seasoned with Fresh Herbs & Spices

• **Grilled Atlantic Salmon** 

Roasted Garlic & Sun-Dried Tomato Basil Sauce

• **Broiled Salmon Oreganato**

Lightly Herb with Seasoned Crusted Breadcrumbs

• **Broiled Sole Oreganato**

Lightly Herb with Seasoned Crusted Breadcrumbs

• **Rib Eye Beef**

Sliced Angus Ribeye with Mushroom Gravy

• **Each Additional Tray - Add for \$ _____ per person**

Additional Entrees

• **Shrimp Francese** - Add for \$ _____ per person

Shrimp dipped in Egg, Sautéed in Butter, Lemon & Wine Sauce

• **Shrimp Scampi** - Add for \$ _____ per person

Broiled with Lemon, White Wine, Garlic & Oil over a bed of Angel Hair Pasta

• **Stuffed Sole** - Add for \$ _____ per person

with Crab Meat & Lobster Cream Sauce

More Options

• **Fried Calamari** - Add for \$ _____ per person

• **Fresh Mozzarella, Tomatoes & Basil** 

- Add for \$ _____ per person

• **Champagne Toast** - Add for \$ _____ per person

• **Add Mimosas Station** - Add for \$ _____ per person

• **Add Cookies and Canoli** - Add for \$ _____ per person

Cocktail Party Package

 = GLUTEN FREE

\$ _____ per Person







Minimum of 30 Adults Max 75

Two and Half Hour Cocktail Party Includes:

- Open Bar
- Well Cocktails
- House Wines by the Glass
- Unlimited Soft Drinks
- Draft Beer and Domestic Bottles

Does Not Include Shots

Passed Hors d'Oeuvres - Choose 7

- Sliced Beef on a Crouton
- Chickpea Hummus on Cucumber 
- Scallops Wrapped with Bacon 
- Smoked Salmon Canapé
- Teriyaki Chicken Skewers
- Fresh Mozzarella & Tomato Skewers 
- Mini Crab Cakes 
- Coconut Shrimp
- Chicken Wings
- Mozzarella Sticks
- Mini Meatballs 
- Melon & Prosciutto 
- Bruschetta
- Soda Included

Each Additional Hour for Open Bar \$ _____ Per Person

Upgrade to Full Open Bar for \$ _____ Per Person

Add Pasta Station for \$ _____ Per Person - Choose 2

- **Penne Vodka**
Pencil Point Pasta in a Light Tomato & Cream Sauce
- **Tortellini Alfredo**
Sauteed in a White Cream Sauce & Parmesan Cheese
- **Cheese Ravioli**
Homemade Cheese Ravioli in a Marinara Sauce
- **Wild Mushroom Ravioli**
Mushroom Cream Sauce, Truffle Essence & Shaved Parmesan
- **Rigatoni Alla Bolognese**
Traditional Beef, Veal & Pork Ragù
- **Penne Primavera**
Pencil point pasta with mixed vegetables, sauteed with white wine, garlic & Cream Sauce
- **Rigatoni Con Pollo**
Sauteed Chicken, Mushrooms and Sun-Dried Tomatoes served over Rigatoni Pasta in a Light Cream Plum Tomato Sauce
- **Rigatoni Pomodoro**
Rigatoni with Fresh Plum Tomato Sauce, Prosciutto & Onions in Basil Sauce





Baby or Bridal Shower

\$ _____ per Person

Minimum of 30 Adults Max 75

Included: Unlimited Coffee, Tea, Soda, Bread & Butter

Cold Buffet

- Vegetable Crudite 
- House Garden Mixed Salad 
- Fresh Mozzarella & Tomato Skewers 
- Grilled Vegetable Platter 
- Spinach Salad
- Pasta Salad
- Cheese Plater
- Fruit Platter
- Bread & Butter
- Assorted Wraps

Choose 3: Chicken Cesar, Grilled Vegetable, Turkey, Roast Beef, Egg Salad, Chicken Salad

- **Fruit Punch** - Add for \$ _____ Per Person
- **Mimosas Station** - Add for \$ _____ Per Person

Choose Two

- **Penne Vodka**
Pencil Point Pasta in a Light Tomato & Cream Sauce
- **Tortellini Alfredo**
Sauteed in a White Cream Sauce & Parmesan Cheese
- **Cheese Ravioli**
Homemade Cheese Ravioli in a Marinara Sauce
- **Wild Mushroom Ravioli**
Mushroom Cream Sauce, Truffle Essence & Shaved Parmesan
- **Penne Primavera**
Pencil Point Pasta with Mixed Vegetables, Sauteed with White Wine, Garlic & Cream Sauce
- **Rigatoni Con Pollo**
Sauteed Chicken, Mushrooms & Sun-Dried Tomatoes served over Rigatoni Pasta in a Light Cream Plum Tomato Sauce
- **Rigatoni Pomodoro**
Rigatoni with Fresh Plum Tomato Sauce, Prosciutto & Onions in Basil Sauce
- **Rigatoni Alla Bolognese**
Traditional Beef, Veal & Pork Ragù



Plus Tax, Gratuity. Sorry no outside food permitted in restaurant.

Banquet Sit Down

\$ _____ per Person

Minimum of 30 Adults Max 45

Included: Unlimited Coffee, Tea, Soda, Bread & Butter,
Chef's Vegetables & Roasted Potatoes

• Bruschetta

Diced Tomatoes with Scallions, Garlic, Olive Oil, &
Fresh Herbs over Grilled Toast

• Penne Vodka

Pencil Point Pasta with a Light Vodka Sauce

• Caesar Salad

Entrees - Choose 3

• Chicken Parmigiana

Thinly Sliced Tender Chicken Breast topped with
Marinara & Melted Mozzarella served with Pasta

• Chicken Marsala

Boneless chicken breast sautéed with mushrooms &
Marasala

• Penne alla vodka

Pencil Point Pasta with a Light Tomato and Cream
Sauce

• Grilled Atlantic Salmon

Roasted Garlic & Sun-Dried Tomato Basil Sauce
accompanied with Chef Vegetables & Roasted
Potatoes

• Eggplant Rollantini


Thinly Sliced Eggplant stuffed with Ricotta topped
with Marinara and Melted Mozzarella

• Prime Rib

Dessert - Choose One

- Carrot Cake
- Cheesecake

More Options

- Fried calamari - Add for \$ _____ per person
- Fresh mozzarella, tomatoes & basil 
- Add for \$ _____ per person
- Champagne Toast - Add for \$ _____ per person



= GLUTEN FREE

Wedding Cocktail & Dinner Party

\$ _____ per Person








Minimum of 20 Adults Max 50

Included: Unlimited Coffee, Tea, Soda, Bread & Butter,
Chef's Vegetables & Roasted Potatoes

Four Course Menu

1st Course

One Hour Passed Hors d'Oeuvres - Choose 4

- Sliced Beef on a Crouton
- Chickpea Hummus on Cucumber 
- Scallops Wrapped with Bacon 
- Smoked Salmon Canapé
- Teriyaki Chicken Skewers 
- Fresh Mozzarella & Tomato Skewers 
- Coconut Shrimp
- Mini Crab Cakes 
- Chicken Wings
- Mozzarella Sticks
- Bruschetta
- Mini Meatballs 
- Melon & Prosciutto 

2nd Course

- House Garden Mixed Salad 

3rd Course

- Penne alla Vodka

Tomato Sauce with Light Cream & finished with a
Shot of Vodka

4th Course - Choose 3

- Fillet Mignon
with Red Wine Sauce
- Grilled Salmon 
Roasted Garlic & Sun-Dried Tomato Basil Sauce
- Chicken Francese 
Egg Battered Chicken Breast with a Lemon, Garlic
& Butter Sauce
- Champagne Toast
- Five Hour Open Bar



Prices are subject to change without notice. Please contact us to confirm pricing.

When looking for a unique or custom gift for your guests or wedding party, look no further.

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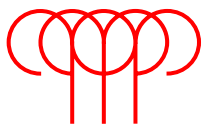
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Florals

WITH OTTERKILL





Our Mission

Here, at Otterkill, we strive to give our couples and guest the value of "peace of mind." We want you to be able to come to our venue, and literally show up and experience the day. That's exactly why we offer florals and decor. We are already coordinating the day, why not make it easier? Florists who also manage the venue allows us to fully have you in mind - we don't take on other clients at other venues.

We have created a one-stop-shop, with you, your guests, and your celebration being our sole purpose.

Our Process

We want to expand on your vision, and we have the resources to make that happen. Our process is quick, easy, and puts you at the driver's seat every step of the way.

- **Initial Inquiry** You'll fill out the questionnaire on the back of this packet, or be ready to discuss
- **Consultation Meeting** Discuss vision, color palette, budget
- **Proposal & Quote:** Receive a detailed floral design proposal
- **Design Confirmation:** Your tablescapes will be set up for you at your tasting as if you were a guest at your own wedding or event. Approve final selections, sign contract, deposit
- **Wedding Day Execution:** We'll set up and break down entirely, leaving any florals for you to take home. If items, such as church pieces and personals (bouquets, boutonnieres, corsages) need to be delivered to another place on the day of your event, we will take care of that!



Personals

We offer custom bridal bouquets, bridesmaids bouquets, boutenieres, corsages, petal throw baskets, flower crowns, floral dog leashes, and more! We can match colors, styles, and seasons!



Arbors

Whether the ceremony is at our site or elsewhere, we'll make sure it blends seamlessly with your pieces. We can also move items from the ceremony to behind your sweetheart table to complete the look at reception.



Tablescapes

We can provide table runners to match your colors, candles to create romance and warmth, and fresh florals to complete the ambiance and backdrop allowing you and your guests to create memories.



Pricing

Below is a generalized pricing. Pricing can change depending on items you're looking for - depends on flower selection, design complexity, and seasonality. All florals are sourced locally and guaranteed fresh. They are personally processed by our staff within 24 hours of your event. Pricing includes the amount of time and staff needed to create your installations. All Prices are subject to New York Sales Tax.

Bridal Bouquet	\$100-\$200
Bridesmaids Bouquet	\$45-\$150
Boutonniere jacket pocket fit or traditional boutonniere if no jacket	\$25-\$30
Corsage snap bracelets, ribbons to match	\$25-\$30
Ceremony Arch includes aisle flowers	\$350-\$700
Cake Flowers and Topper	\$50-\$100
Centerpieces table runners: included with venue votive candles included floating candles and taper candles additional	\$65-\$250 per table
Delivery, if Applicable	\$50-\$150

Payment & Policies

- Deposit : 30% non-refundable deposit required to secure our services
- Final Payment: Due two weeks. before wedding
- Cancellations: Must be made in writing; deposit is non-refundable
- Changes: adjustments accepted up to 30 days before event
- Payments accepted:
 - Credit Card: additional 4% processing fee
 - Cash
 - Check Payable to The Country Club at Otterkill
 - ACH, with filled out form

Questionnaire

Wedding Date	
Approximate Number of Guests	
Ceremony Location	
Bridal Party Number of Bridesmaids/Number of Groomsmen Ring Bearer/Flower Girl	
Number of Moms/Grandmothers Number of Dads/Grandfathers Any Additional Boutonnieres or Corsages Needed	
Desired Style Romantic Garden Modern Minimalist Boho Chic Classic Elegance Rustic Charm	
Color Palettes Soft Pastels Bold Jewel Tones Neutral Whites and Greens Seasonal Color Blends	
Any Must Have's Any Must Have Not's	
Additional Needs	

schedule a consultation

Erin Pascual

Cell/Text 845-551-5760

erin@otterkillgolf.com



Delancey's
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